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(54) **IMPROVED PIZZA**

(57) The invention relates to an improved pizza in which a dough grid arises from its dough base, which

grid is made of the same dough and completely covers the surface of the pizza occupied by the components, preventing the latter from being separated therefrom.

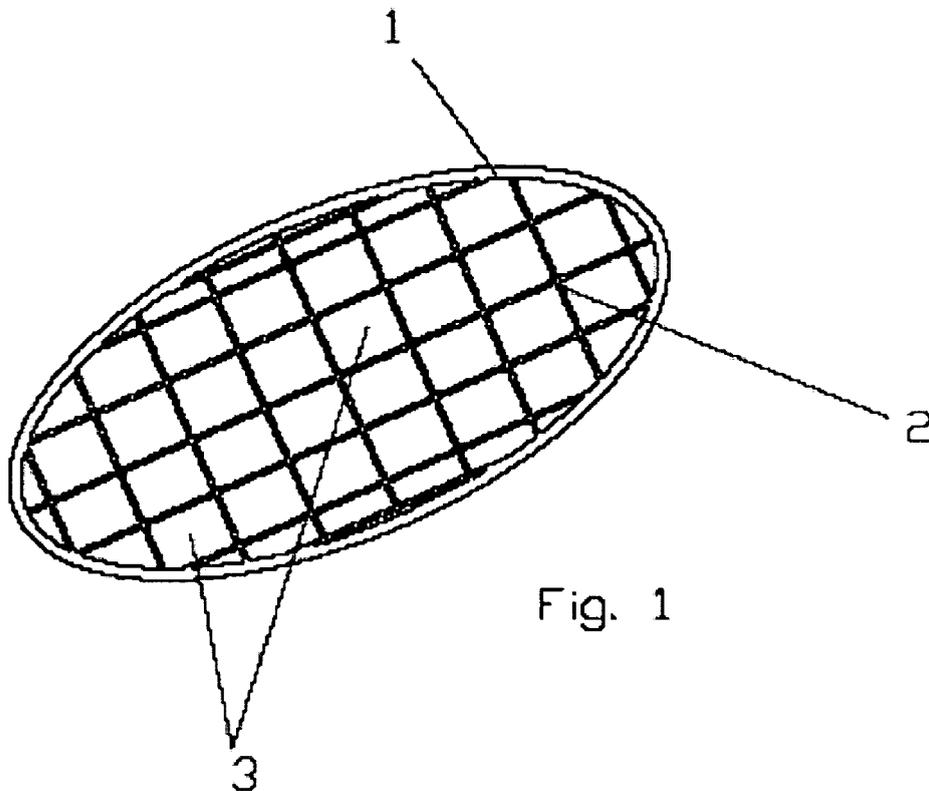


Fig. 1

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Description**Object of the Invention**

[0001] The object of the present invention patent is to set forth a new improved pizza, the improvement of which consists of incorporating a dough grid over the components of the real pizza, thus preventing them from being spilled. This invention patent is useful for the food and agriculture industry.

Background of the Invention

[0002] Up until now, traditional pizzas are formed by a base, normally based on wheat flours, and by several components with as much variety as the flavors that are to be included in the pizza. These components are placed on the real pizza without any type of special attachment, because they are not integrated on the base. This is a problem to a great extent, because special care must be taken to not overturn these components, both before and after cooking the pizza.

Description of the Invention

[0003] The improved pizza object of the present invention patent is set forth to palliate or minimize the aforementioned problem.

[0004] This improvement basically consists of incorporating a dough grid, with a dough identical to that of the base, to the pizza and over its components, such that both when the pizza has still not been cooked and when it has been cooked, the grid serves as retention for the components incorporated to the pizza, the dough grid being integrated with the dough itself of the base, arising from it and additionally, when the pizza is baked, the dough of the grid hardens and becomes crisp, improving the texture of the pizza.

Description of the Drawings

[0005] To complement the description which is being made and for the purpose of aiding to better understand the features of the invention patent, a set of drawings is attached herein in which the following has been shown with an illustrative and non-limiting character:

Figure 1 shows a schematic view of the improved pizza object of the present invention patent.

Preferred Embodiment of the Invention

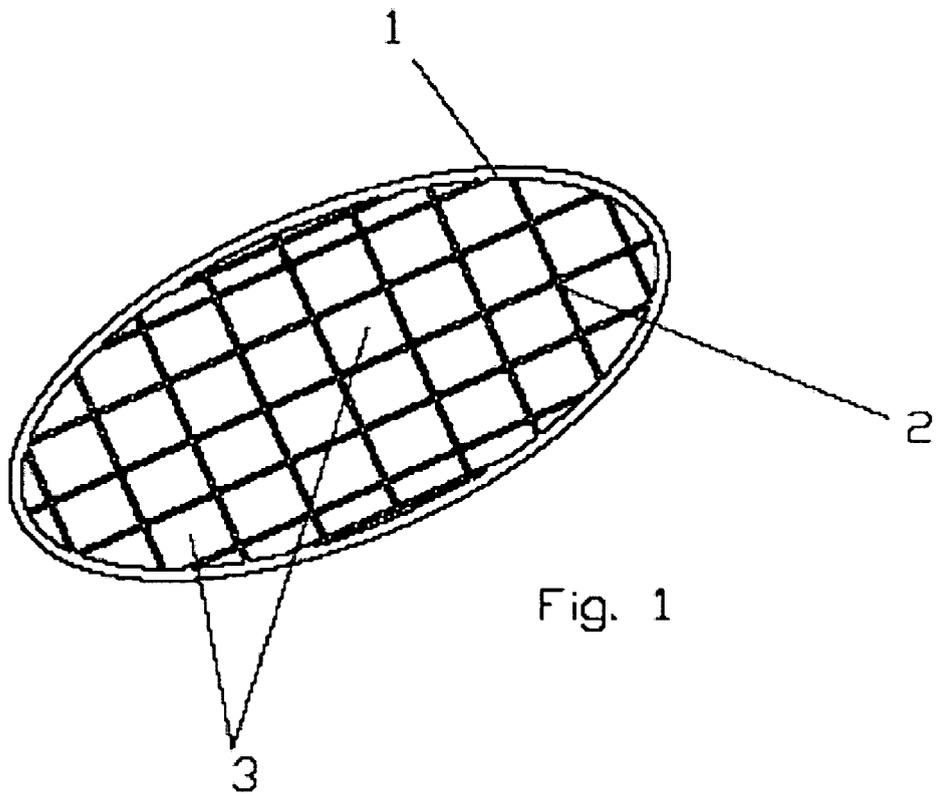
[0006] As can be seen in the attached figure, the improved pizza object of the present invention patent is formed by a base (1) from which a dough grid (2) arises, which grid completely covers the surface of the pizza occupied by the components (3).

[0007] Having sufficiently described the nature of the

present invention, as well as a way of putting it into practice, it must only be added that the shape and materials of said invention can be varied, provided that said alterations do not substantially vary the features that are claimed below.

Claims

1. An improved pizza **characterized in that** a dough grid (2) arises from its dough base (1), which grid completely covers the surface of the pizza occupied by the components (3).
2. An improved pizza according to claim 1, **characterized in that** the base (1) and the grid (2) are formed by the same dough.



INTERNATIONAL SEARCH REPORT

International application No. PCT/ ES 2005/070132
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A. CLASSIFICATION OF SUBJECT MATTER See additional sheet According to International Patent Classification (IPC) or to both national classification and IPC		
B. FIELDS SEARCHED Minimum documentation searched (classification system followed by classification symbols) A21D 13/00, A23L 1/16 Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched Electronic data base consulted during the international search (name of data base and, where practicable, search terms used) CIBEPAT, EPODOC, WPI, PAJ, FSTA		
C. DOCUMENTS CONSIDERED TO BE RELEVANT		
Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	CA2241577A (FIERA FOODS INC.) 24.12.1999; abstract; claims 1, 4; figures 1-2	1
A	ES2112805A1 (TELE PIZZA, S.A.) 01.04.1998	1-2
A	US5253565A (BURTON, G.B.) 19.10.1993	1
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Date of the actual completion of the international search (24.01.2006)		Date of mailing of the international search report (30-01-06)
Name and mailing address of the ISA/ S.P.T.O.		Authorized officer
Facsimile No.		Telephone No.

INTERNATIONAL SEARCH REPORT
Information on patent family members

International Application No
PCT/ ES 2005/070132

Patent document cited in search report	Publication date	Patent family member(s)	Publication date
CA2241577A A	24.12.1999	NONE	-----
ES2112805AB A B	01.04.1998	NONE	-----
US5253565A A	19.10.1993	NONE	-----

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